



MRS. EDWARD M. WITT ... Married Saturday (Portrait by Seeman)

Lonna Albaugh Becomes Bride of Edward M. Witt

First Christian Church of Long Beach was the scene of a wedding ceremony last Saturday evening at 9 o'clock when Miss Lonna Rae Albaugh exchanged her marriage promises with Edward M. Witt. The bride is the daughter of Mr. and Mrs. Willis Albaugh, 1120 W. 223rd St. Parents of the bridegroom are Mr. and Mrs. Edward Witt of Brooksville, Florida.

Mr. Albaugh escorted his daughter to the altar. She wore a ballerina length gown of white Chantilly lace. Her flowers were white orchids. A tiara held her fingertip illusion veil. Miss Pat Pinder served as the maid of honor. She was gowned in yellow nylon over taffeta and carried a bouquet of tiny white chrysanthemums and yellow orchids.

Miss Sheri Chastine was the bridesmaid. She wore yellow nylon over taffeta and carried a yellow and white bouquet. Terry Albaugh stood as best man and the guests were seated by Danny Agnew, Randall Albaugh and Roger Myron.

Rev. George Stookey officiated at the marriage and Miss Beverly Golden sang "Because" and "The Lord's Prayer." A reception was held at the church following the ceremony. Miss Nita Bourland was in charge of the guest book.

The newlyweds will make their home in Des Moines, Iowa. The bride was graduated from Narbonne High school and the Loretta Young Modeling school. She is employed by Autonetics. Her husband, a high school graduate, is serving with the United States Navy.

Mrs. Josephine Niles, 1458 W. 208th St., Torrance, announces the engagement of her daughter, Joyce Chant, to Luis Lavayen, son of Mr. and Mrs. L. Lavayen of Ecuador, South America. The wedding will take place on June 3 at the Keystone Baptist Church. The future bride is a senior at Gardena High school. Her fiancé is employed by the Inter-City Oil Co.

Dwain Saunders, Bride On Santa Barbara Honeymoon

Honeymooning in Santa Barbara are Mr. and Mrs. Dwain Noel Saunders, who were married in a formal ceremony on Saturday, March 18, at 1:30 p.m. at the First Lutheran Church in Torrance. Mrs. Saunders is the former Donna Ione Gibbish, daughter of Mr. and Mrs. Ray Kyllingstad, 2113 Harriman Lane, Redondo Beach. The bridegroom is the son of Mr. and Mrs. P. C. Saunders, 3809 W. 176th St., Torrance.

For her wedding, the bride wore a traditional gown of white lace over candlelight satin. A pearl crown secured her illusion veil and she carried a bouquet of white orchids encircled by white carnations. The bride came to the altar on the arm of Mr. Kyllingstad.

Miss Elaine Busch was the maid of honor and Miss Cherie Saunders served as the bridesmaid. Both were gowned in coral chiffon and each carried a bouquet of coral carnations and yellow rosebuds.

Steven Welch performed the duties of best man. Seating the 100 wedding guests were Miller Boren, Carl Saunders, Sid Post and Jerry Hedges.

Rev. William J. Roeder conducted the marriage ceremony and a background of nuptial music was played by the church organist.

The newlyweds were greeted at a reception at the church. Miss Sandra Busch was in charge of the guest register.

Upon their return from their honeymoon, they will be at home in Redondo Beach. The bride was graduated from the Roosevelt High school in Minneapolis, Minn.

Her husband was graduated from North High school in Torrance.

June 3 Set For Wedding

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Local Woman Receives 10-Year Pin

Mrs. Lillian J. Lopez, who has lived in Torrance for seven years at 24831 Winlock Dr., recently completed 10 years of service with the city of Los Angeles, Department of Airports, and was honored with the presentation of a special service pin.

Martin Pollard, a member of the Board of Airport Commissioners made the presentation to Mrs. Lopez, who is a senior clerk typist in the Engineering Division of Department of Airports, at International Airport. Born in Chicago, Illinois, Mrs. Lopez came to California when only two months old. She and her husband, Joseph, are ardent boating fans and spend much of their spare time following their hobby.



MRS. DWAIN SAUNDERS ... Former Donna Gibbish (Portrait by Seeman)

Notables Here

Mr. and Mrs. Paul Levinger, visiting Torrance from Providence, R.I., recently dined at the Pen & Quill restaurant in Manhattan Beach as the party guests of Mr. and Mrs. Herman C. Babich. Mr. Levinger is executive vice-president of Speidel Corp.

Entertaining with a Cantonese dinner at the Polynesian restaurant recently were Mr. and Mrs. Robert M. Bell of Torrance. Their party guests were Mrs. Donald Bernard, Miss Alberta Fox and Mr. and Mrs. Bob McLaughlin.

Officers will be held in May. Mrs. Robert Sherrill was appointed as new auditor. Members attending were Mmes. C. P. Abler, P. S. Aspen, Bogolea, Brauer, Dean, Demarest, D. N. Engelbert, Fietz, Forsyth, Greenlees, Morris Hooper, Jr., Ingle, Kamada, Lieber, Edward Lafonde, Rector, Reese and Solomon.

Delegates to the convention will be Mmes. Solomon and Ingle. Mrs. David Forsyth, state parliamentarian, read the proposed by-law changes to the group, which were approved, and will be voted on at convention. Mrs. Demarest, chairman of the nominating committee, presented the proposed slate of officers for 1961-62. They are: Mmes. Douglas Ingle, president; James Kamada, first vice president; Charles Bogolea, second vice president; Clarence Brauer, secretary; Robert Greenlees, treasurer. Election

Recent dinner celebrants at the Pen and Quill restaurant in Manhattan Beach included Mr. and Mrs. Russell McCauley of Torrance, who entertained a table of friends on the occasion of Mrs. McCauley's birthday anniversary.

Mr. and Mrs. Victor E. Benstead of Torrance were recent dinner guests at the Polynesian Restaurant in Waleria.

St. Andrew's Presbyterian Church, Pacific Coast Hwy. at Ave. D, Redondo Beach. Sunday Worship Services 9:00 and 10:30. Nursery and Church School for Both Services.



Mrs. William Christ, bride. Mr. and Mrs. William Christ spent the weekend in Las Vegas.

Service Award

Mrs. Lillian J. Lopez, 24831 Winlock Dr., Torrance, is presented with a pin by Martin Pollard, member of the Board of Airport Commissioners. Mrs. Lopez recently completed 10 years of service with the city of Los Angeles, Department of Airports.

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Gardena Emblem Club Initiates New Members

At the March meeting of Gardena Emblem Club 257, Mrs. Erwin Popp, president, paid special honors to Louise Moore, supreme press correspondent; Vic Bur, supreme second guard and Mrs. Clayton Erkson, supreme district deputy who initiated four new members into the club.

During the meeting, Mrs. Mary Knapp, community service chairman, announced that the club helped two families recently by donating a baby crib to a new mother and groceries and shoes to another needy family in the South Bay area.

Mrs. Richard Keenan, chairman of Hospital visitations, announced that 22 patients at the Harbor hospital had been entertained by Mmes. Charli Miller, William Cloud, and Mrs. Keenan. Ice cream and cookies donated by the 4-H club were served.

The net proceeds from bowling breakfast, \$136.15, has been used to purchase bowling shirts for the team, reported Mrs. Edwin Swanson. The canasta and bridge games on the second and fourth Thursday of each month were announced by Miss Al Smith. Mrs. Lucille Ketchum, ways and means chairman, announced a spaghetti dinner and "beer bust" for April 8.

The atmosphere of the South Pacific was the setting at the Polynesian restaurant when Mr. and Mrs. Joseph Scherm of Hollywood Riviera hosted an island dinner party for Mrs. Albert J. Rosen of Torrance and Mr. and Mrs. Mark Koerner of San Francisco.

The Polynesian, tropical restaurant in Waleria, was chosen by Mr. and Mrs. Jack Bendet of Torrance as the setting for a dinner party which they entertained recently for Mr. and Mrs. Leo Dolgin of Mr. and Mrs. Robert Farquhar.

Mr. and Mrs. Robert H. Walker of Torrance were entertained at dinner at the Polynesian restaurant in Manhattan Beach recently by Mr. and Mrs. Paul Honigman of Hollywood Riviera.

Torrance Church Calendar

Table listing church services for various denominations including South Bay Baptist Church, Christ the King Lutheran Church, Church of Christ, Assembly of God Church, Foursquare Gospel Church, Seventh-Day Adventist, Hope Church Evangelical United Brethren, First Baptist Church, Lutheran Church of the Good Shepherd, Calvary Community Church of Torrance, South Bay Church of God, Jehovah's Witnesses, Greysfriars Memorial Presbyterian (Orthodox), St. Andrew's Episcopal Church, and St. James Catholic Church.

BEST BUYS FOR THE WEEK

Time for decisions! What's for the Easter menu? For most families it will be HAM, LAMB or TURKEY... all plentiful. HAM. Only two kinds of ham are sold in most markets today... fully cooked or cook-before-eating hams. Just read the tag on the meat and know what you are getting. How to Cook Ham. To bake: place ham fat side up in shallow roasting pan. Do not add water, do not cover, do not baste. Make at 325 degrees Fahrenheit. Cook-Before-Eating Ham: Cut Min. per pound. Whole Ham 18 to 20. Half Ham 22 to 25. Roll-shaped, Boned Ham 30. Fully-Cooked Ham: Whole Ham 10. Half Ham 14. Roll-Shaped, Boned Ham 12 to 15. Canned, 8-13 lbs 10 to 15. 6 pounds 15 to 20. LAMB. For a roast you'll want either lamb leg or shoulder. How to Cook Lamb Roast. Season with salt and pepper. Place meat fat side up on rack in open roasting pan. Roast in slow oven, 300 degrees F. Add no water. Do not cover. Do not baste. Roast for 30 to 35 minutes per pound. TURKEY. There's a turkey size for every family. The supply is abundant in all weights. You'll see a few mature hens (yearling hens) and these are usually a budget buy. These mature birds are flavorful, but MUST be roasted very well done. The technique is slightly different from roasting young turkeys. Watch for directions attached by the packer. Just to brief up the method, here is what is recommended: for roasting yearling (mature) hens... stuff and truss as desired. Brush with butter, margarine or oil. Place in roaster and COVER. Roast at 325 degrees 18-20 minutes per pound. Uncover during the last 45 minutes for browning. The produce stands bulge with fine quality items: APPLES, exceptionally good for so late in season. AVOCADOS... your favorite winter variety. Fuerte. GRAPEFRUIT from the desert. Sizes are small but quality is tops. ORANGES... small sizes abundant. PEARS. Both Anjous and Winter Nells. STRAWBERRIES. Beautiful, red, flavorful, fragrant berries. For an Easter dessert? TANGERINES. The season is drawing to a close. ARTICHOKEs and ASPARAGUS. Two of California's famous crops. Artichokes nearing end of season; Asparagus just swinging into its 1961 crop. Either one perfect for that Easter feast. CAULIFLOWER, CABBAGE, CELERY, CARROTS, BEETS, TURNIPS, LETTUCE, ROMAINE. Chapter Meets. Southview B'nai B'rith chapter met Wednesday evening at the International House of Pancakes. Special guests were Judge and Mrs. John Shidler.